

PROJECT TITLE : SAVOURY
PERIOD COVERED : AUGUST - SEPTEMBER 21, 1981
WRITTEN BY : Ghiste-P. (PAG)

The purpose of Project SAVOURY is to prepare flavours which, when pyrolyzed with sheet or tobacco, give Burley type flavour characteristics.

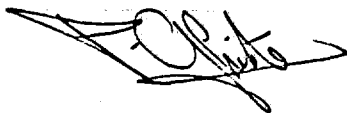
PRODUCTION OF FLAVOURS

Three samples of reaction flavours were produced under the following conditions :

| Flavour code | C-39/2 (1) | C-40/1 (2) | P-17/1 (4) |
|--------------------------------|--------------------|--------------------|--|
| Initial amino-acid composition | st.hydr. HCl 6N | st.hydr. HCl 6N | st.hydr. H ₃ PO ₄ 10N |
| pH of reaction | 9.50 | 6.40 | 6.5 |
| Neutralizing agent | NH ₄ OH | buffer solution | - |
| Sugar used | glucose | glucose | glucose |
| Total solid content % | 41 | 44 | 40 |
| Final pH | 7.65 | 4.65 | 5.20 |
| Temperature of reaction (°C) | 90 | 105 | 90 |
| Time of reaction (hr) | 144 | 24 | 140 |
| Ratio (aa/sugar) | 1:1 | 1:1 | 1:1 |
| Solvent | water | water | water |

REFERENCES

- (1) Ghiste-P., Notebook 79120 p. 18.
- (2) Ghiste-P., Notebook 79120 p. 19.
- (3) Ghiste-P., Notebook 79120 p. 26.



PAG/jig/SEPTEMBER 24, 1981

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